

**NEBRASKA FOOD CODE,
Revised April, 2003**

6-101.11 Surface Characteristics.

(A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

(1) Smooth, durable, and easily cleanable for areas where food establishment operations are conducted;

(2) Closely woven and easily cleanable carpet for carpeted areas; and

(3) Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods.

6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed.

(A) In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch).

(B) The floors in food establishments in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be covered and sealed.

6-201.14 Floor Carpeting, Restrictions and Installation.

(A) A floor covering such as carpeting or similar material may not be installed as a floor covering in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas where handwashing lavatories, toilets, and urinals are located, refuse storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods.

(B) If carpeting is installed as a floor covering in areas other than those specified under ¶ (A) of this section, it shall be:

(1) Securely attached to the floor with a durable mastic, by using a stretch and tack method, or by another method; and

(2) Installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall and with the edges of the carpet secured by metal stripping or some other means.

Floors

In food/beverage preparation areas, food storage areas, utensil-washing areas, walk-in refrigeration units, restrooms, refuse or garbage storage areas, and janitorial facilities, floor finishes shall be an approved type that continues up the wall partitions, toe-kicks, or cabinetry at least four (4) inches, forming a 3/8 inch minimum radius **cove** as an integral unit.

Acceptable flooring material is durable, light-colored, waterproof, grease-resistant and easily cleanable material. Surfaces shall be maintained in good repair.

Ceramic and **quarry tile** floors are preferred because of their durability. **Grouting** should be non-absorbent and impregnated with epoxy, silicone or polyurethane.

Seamless floors are possible using clear epoxy resins and stone aggregates combinations. The materials used for these floors or any poured monolithic floors, should be approved by LLCHD before installation.

Commercial grade vinyl composition tile (**VCT**) flooring is the minimum grade material acceptable, but is not recommended in wet locations or high load applications due to its tendency to separate, buckle and fragment. Water based adhesives have not been very effective at securing floor tiles to the substrate.

100% homogenous vinyl flooring (**sheet vinyl**), is not recommended, and may only be used if the manufacturer specifies it for use in commercial kitchens. This type of flooring should be approved by LLCHD before installation.

Carpet is not permitted for floor construction in the above areas. In most cases, **sealed concrete**, and **wood** are not acceptable for use in the above areas. Specific applications of these materials may be acceptable if submitted to LLCHD for approved prior to installation, and sealants are USDA approved.

Floor surfaces, which contain **non-skid** agents, shall be restricted to traffic areas only. High-pressure cleaning systems are required in addition to floor drains if this Department deems the degree of roughness of the non-skid agent excessive upon evaluation.

The use of **diamond-plate** steel or corrosion-resistant aluminum as flooring under beer kegs, or where durability is essential, is highly recommended.

Stainless steel or **aluminum** are preferred floor materials for walk-in coolers, freezers, and bakery equipment. **Galvanized** metal flooring is not acceptable due to corrosion. All walk-in refrigeration units, both with prefabricated floors and without, should be installed according to NSF standards.

Properly installed, trapped **floor drains** are required in floors that are water-flushed for cleaning, and/or where pressure spray methods for cleaning equipment are used. Where floor drains are utilized, the floor surface shall be sloped to the floor drains it is recommended that the slope be at least 1/8" per foot.

Concrete sealants may be used in dry storage and low abrasion traffic areas. These sealants should penetrate and bond with the cement during curing.